WEST

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Search Results -

Terms	Documents
5756680.pn.	1

Database: US Patents Full-Text Database; US Pre-Grant Publication Full-Text Database; JPO Abstracts Database; EPO Abstracts Database; Derwent World Patents Index; IBM Technical Disclosure Bulletins

Search: L3

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Search History

DATE: Monday, May 19, 2003 Printable Copy Create Case

Set Name side by side	Query	Hit Count	Set Name result set
DB=USPT; PLUR=YES; OP=OR			
L3	5756680.pn.	1	L3
L2	alpha lactalbumin	326591	L2
L1	5986063.pn.	1	L1

END OF SEARCH HISTORY

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 NEWS  4  Aug 08   PHARMAMarketLetter(PHARMAML) - new on STN
 NEWS  5  Aug 19   Aquatic Toxicity Information Retrieval (AQUIRE)
                   now available on STN
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 NEWS  7  Sep 03   JAPIO has been reloaded and enhanced
 NEWS  8  Sep 16   Experimental properties added to the REGISTRY file
 NEWS  9  Sep 16   CA Section Thesaurus available in CAPLUS and CA
 NEWS 10  Oct 01   CASREACT Enriched with Reactions from 1907 to 1985
 NEWS 11  Oct 24   BEILSTEIN adds new search fields
 NEWS 12  Oct 24   Nutraceuticals International (NUTRACEUT) now available on STN
 NEWS 13  Nov 18   DKILIT has been renamed APOLLIT
 NEWS 14  Nov 25   More calculated properties added to REGISTRY
 NEWS 15  Dec 04   CSA files on STN
 NEWS 16  Dec 17   PCTFULL now covers WP/PCT Applications from 1978 to date
 NEWS 17  Dec 17   TOXCENTER enhanced with additional content
 NEWS 18  Dec 17   Adis Clinical Trials Insight now available on STN
 NEWS 19  Jan 29   Simultaneous left and right truncation added to COMPENDEX,
                   ENERGY, INSPEC
 NEWS 20  Feb 13   CANCERLIT is no longer being updated
 NEWS 21  Feb 24   METADEX enhancements
 NEWS 22  Feb 24   PCTGEN now available on STN
 NEWS 23  Feb 24   TEMA now available on STN
 NEWS 24  Feb 26   NTIS now allows simultaneous left and right truncation
 NEWS 25  Feb 26   PCTFULL now contains images
 NEWS 26  Mar 04   SDI PACKAGE for monthly delivery of multifile SDI results
 NEWS 27  Mar 20   EVENTLINE will be removed from STN
 NEWS 28  Mar 24   PATDPAFULL now available on STN
 NEWS 29  Mar 24   Additional information for trade-named substances without
                   structures available in REGISTRY
 NEWS 30  Apr 11   Display formats in DGENE enhanced
 NEWS 31  Apr 14   MEDLINE Reload
 NEWS 32  Apr 17   Polymer searching in REGISTRY enhanced
 NEWS 33  Apr 21   Indexing from 1947 to 1956 being added to records in CA/CAPLUS
 NEWS 34  Apr 21   New current-awareness alert (SDI) frequency in
                   WPIDS/WPINDEX/WPIX
 NEWS 35  Apr 28   RDISCLOSURE now available on STN
 NEWS 36  May 05   Pharmacokinetic information and systematic chemical names
                   added to PHAR
 NEWS 37  May 15   MEDLINE file segment of TOXCENTER reloaded
 NEWS 38  May 15   Supporter information for ENCOMPPAT and ENCOMPLIT updated
 NEWS 39  May 16   CHEMREACT will be removed from STN

 NEWS EXPRESS  April 4 CURRENT WINDOWS VERSION IS V6.01a, CURRENT
               MACINTOSH VERSION IS V6.0b(ENG) AND V6.0Jb(JP),
               AND CURRENT DISCOVER FILE IS DATED 01 APRIL 2003
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FILE 'HOME' ENTERED AT 11:38:57 ON 19 MAY 2003

=> file medline, uspatful, dgene, embase, scisearch, wpids, biosis, fsta, jicst
COST IN U.S. DOLLARS                                SINCE FILE      TOTAL
                                                       ENTRY    SESSION
FULL ESTIMATED COST                                     0.21       0.21

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=> s casein
L1      116300 CASEIN

=> s alpha lactalbumin
L2       10593 ALPHA LACTALBUMIN

=> s l1 and l2
L3        2549 L1 AND L2

=> s l3 and low pH
L4          84 L3 AND LOW PH

=> s ion exchange chromatography
L5       53889 ION EXCHANGE CHROMATOGRAPHY
```

```
=> s MAL
L6        31759 MAL

=> s l6 and l2
L7            56 L6 AND L2

=> s l2 and molten globule-like state
L8            44 L2 AND MOLTEN GLOBULE-LIKE STATE

=> s l2 and A state
   2 FILES SEARCHED...
   5 FILES SEARCHED...
L9           172 L2 AND A STATE

=> d his

     (FILE 'HOME' ENTERED AT 11:38:57 ON 19 MAY 2003)

     FILE 'MEDLINE, USPATFULL, DGENE, EMBASE, SCISEARCH, WPIDS, BIOSIS, FSTA,
     JICST-EPLUS' ENTERED AT 11:39:29 ON 19 MAY 2003
L1         116300 S CASEIN
L2          10593 S ALPHA LACTALBUMIN
L3           2549 S L1 AND L2
L4             84 S L3 AND LOW PH
L5          53889 S ION EXCHANGE CHROMATOGRAPHY
L6          31759 S MAL
L7             56 S L6 AND L2
L8             44 S L2 AND MOLTEN GLOBULE-LIKE STATE
L9            172 S L2 AND A STATE

=> s l4 and l5
L10            6 L4 AND L5

=> d l10 ti abs ibib tot

L10  ANSWER 1 OF 6  USPATFULL
TI     Milk and cheese modification process, including methods of extracting
       beta-lactoglobulin and caseins from milk and milk products, and novel
       products thereby produced
AB     A method for diaggregating and reforming the casein micelles
       of milk to produce a product with physical properties differing
       significantly from that of the original milk. There is also provided a
       milk fraction highly enriched in beta-lactoglobulin (BLG) and a soluble
       whey fraction correspondingly depleted.

ACCESSION NUMBER:        2003:113651  USPATFULL
TITLE:                   Milk and cheese modification process, including methods
                         of extracting beta-lactoglobulin and caseins from milk
                         and milk products, and novel products thereby produced
INVENTOR(S):             Leaver, Jeff, Ayr, UNITED KINGDOM
                         Law, Andrew, Ayr, UNITED KINGDOM

                              NUMBER        KIND    DATE
                         ---------------- ------ --------
PATENT INFORMATION:      US 2003078392      A1   20030424
APPLICATION INFO.:       US 2002-181725     A1   20021015  (10)
                         WO 2001-GB208           20010122

                               NUMBER         DATE
                         ------------------ --------
PRIORITY INFORMATION:    GB 2000-1433       20000122
DOCUMENT TYPE:           Utility
FILE SEGMENT:            APPLICATION
```

LEGAL REPRESENTATIVE: Fleshner & Kim, PO Box 221200, Chantilly, VA, 20153-1200
NUMBER OF CLAIMS: 27
EXEMPLARY CLAIM: 1
NUMBER OF DRAWINGS: 6 Drawing Page(s)
LINE COUNT: 652

L10 ANSWER 2 OF 6 USPATFULL
TI Complementary DNA's encoding proteins with signal peptides
AB The sequences of cDNAs encoding secreted proteins are disclosed. The cDNAs can be used to express secreted proteins or fragments thereof or to obtain antibodies capable of specifically binding to the secreted proteins. The cDNAs may also be used in diagnostic, forensic, gene therapy, and chromosome mapping procedures. The cDNAs may also be used to design expression vectors and secretion vectors.

CAS INDEXING IS AVAILABLE FOR THIS PATENT.
ACCESSION NUMBER: 2003:102443 USPATFULL
TITLE: Complementary DNA's encoding proteins with signal peptides
INVENTOR(S): Edwards, Jean-Baptiste Dumas Milne, Paris, FRANCE
Bougueleret, Lydie, Vanves, FRANCE
Jobert, Severin, Paris, FRANCE
PATENT ASSIGNEE(S): Genset, S.A., FRANCE (non-U.S. corporation)

	NUMBER	KIND	DATE
PATENT INFORMATION:	US 6548633	B1	20030415
APPLICATION INFO.:	US 2000-599360		20000621 (9)

RELATED APPLN. INFO.: Continuation-in-part of Ser. No. US 1999-469099, filed on 21 Dec 1999, now abandoned

	NUMBER	DATE
PRIORITY INFORMATION:	US 1999-141032P	19990625 (60)
	US 1998-113686P	19981222 (60)

DOCUMENT TYPE: Utility
FILE SEGMENT: GRANTED
PRIMARY EXAMINER: Horlick, Kenneth R.
ASSISTANT EXAMINER: Kim, Young
LEGAL REPRESENTATIVE: Saliwanchik, Lloyd & Saliwanchik
NUMBER OF CLAIMS: 8
EXEMPLARY CLAIM: 1
NUMBER OF DRAWINGS: 9 Drawing Figure(s); 9 Drawing Page(s)
LINE COUNT: 13743
CAS INDEXING IS AVAILABLE FOR THIS PATENT.

L10 ANSWER 3 OF 6 USPATFULL
TI Purification of biologically active peptides from milk
AB A method of separating a soluble milk component from milk is disclosed. The method involves the use of tangential flow filtration across a membrane to form a retentate and a permeate, combining the permeate with the original milk sample, and repeating this procedure until the milk has been sufficiently purified. Preferably, the milk is combined with a chelating agent, such as EDTA, to improve the purification efficiency. This procedure is advantageously employed with milk from transgenic animals which have been genetically altered to express exogenous proteins, such as therapeutic proteins, in their milk.

CAS INDEXING IS AVAILABLE FOR THIS PATENT.
ACCESSION NUMBER: 2001:121594 USPATFULL
TITLE: Purification of biologically active peptides from milk
INVENTOR(S): Kutzko, Joseph P., Southboro, MA, United States
Hayes, Michael L., Acton, MA, United States

Sherman, Lee T., Northboro, MA, United States
PATENT ASSIGNEE(S): Genzyme Transgenics Corporation, Framingham, MA, United States (U.S. corporation)

	NUMBER	KIND	DATE	
PATENT INFORMATION:	US 6268487	B1	20010731	
APPLICATION INFO.:	US 1996-648235		19960513	(8)

DOCUMENT TYPE: Utility
FILE SEGMENT: GRANTED
PRIMARY EXAMINER: Celsa, Bennett
LEGAL REPRESENTATIVE: Fish & Richardson P.C.
NUMBER OF CLAIMS: 16
EXEMPLARY CLAIM: 1
NUMBER OF DRAWINGS: 5 Drawing Figure(s); 3 Drawing Page(s)
LINE COUNT: 853
CAS INDEXING IS AVAILABLE FOR THIS PATENT.

L10 ANSWER 4 OF 6 USPATFULL
TI Membrane filtered milk proteins varying in composition and functional attributes
AB A process is described for treating an approximately neutral fluid milk composition, including milk protein concentrate and milk plus added whey, by selecting an alkali, adjusting the pH upward, heating, cooling, selecting an acid, and adjusting the pH down before ultrafiltering and, in a more preferred process, thereafter diafiltering the treated composition. Selection of the appropriate alkali, pH values, temperatures, acid, and membrane filter porosity results in improved yields of retentate proteins having selected compositions with improved utility, including a more palatable flavor, a brod range of solution viscosities, an increase in the solubility of the dried retentates in cold water to nearly 100%, and an increase in the calcium content of the membrane filtered retentate by about 50% compared to a similar retentate from standard milk. Appropriate selection of processing conditions can result in at least one filter permeate with a protein composition enriched in **alpha lactalbumin**, a protein that is highly beneficial for human nutrition.

CAS INDEXING IS AVAILABLE FOR THIS PATENT.
ACCESSION NUMBER: 2000:145947 USPATFULL
TITLE: Membrane filtered milk proteins varying in composition and functional attributes
INVENTOR(S): Blazey, Neil D., Santa Rosa, CA, United States
Knights, Ralph J., Santa Rosa, CA, United States
Wu, Chao, Aimes, IA, United States
PATENT ASSIGNEE(S): New Zealand Milk Products (North Amerca) Inc., Santa Rosa, CA, United States (U.S. corporation)

	NUMBER	KIND	DATE	
PATENT INFORMATION:	US 6139901		20001031	
APPLICATION INFO.:	US 1998-153619		19980915	(9)

	NUMBER	DATE
PRIORITY INFORMATION:	US 1997-59042P	19970916 (60)

DOCUMENT TYPE: Utility
FILE SEGMENT: Granted
PRIMARY EXAMINER: Weier, Anthony J.
LEGAL REPRESENTATIVE: Knobbe, Martens, Olson & Bear LLP
NUMBER OF CLAIMS: 35
EXEMPLARY CLAIM: 1
NUMBER OF DRAWINGS: 8 Drawing Figure(s); 8 Drawing Page(s)
LINE COUNT: 1444

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

L10 ANSWER 5 OF 6 USPATFULL
TI Suppression of electroosmosis with hydrolytically stable coatings
AB Surfaces of silica-containing materials, such as the inner walls of silica capillaries, used in chromatographic, particularly electrophoretic, separations are coated with an organic polymer layer to reduce or eliminate surface charges. The layer is applied by first converting the silanol groups on the surface to silicon halide groups, then reacting these groups with an organometallic reagent having a terminal ethenyl moiety, preferably vinyl or allyl lithium or a vinyl or allyl magnesium halide, to convert the silicon halide groups to Si--R groups where the R retains the terminal ethenyl moiety, and finally reacting these ethenyl groups newly attached to the surface with a neutral organic monomer in an addition polymerization reaction to form a monomolecular noncrosslinked polymer layer over the surface. The resulting polymer layer is linked to the silica directly through a Si--C bond which is stable over a wide range of pH conditions.

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

ACCESSION NUMBER:	92:72307 USPATFULL
TITLE:	Suppression of electroosmosis with hydrolytically stable coatings
INVENTOR(S):	Novotny, Milos V., Bloomington, IN, United States Cobb, Kelly A., Bloomington, IN, United States Dolnik, Vladislav, Brno, Czechoslovakia
PATENT ASSIGNEE(S):	Indiana University Foundation, Bloomington, IN, United States (U.S. corporation)

	NUMBER	KIND	DATE
PATENT INFORMATION:	US 5143753		19920901
APPLICATION INFO.:	US 1991-760677		19910916 (7)
RELATED APPLN. INFO.:	Division of Ser. No. US 1990-603589, filed on 26 Oct 1990		

DOCUMENT TYPE:	Utility
FILE SEGMENT:	Granted
PRIMARY EXAMINER:	Niebling, John
ASSISTANT EXAMINER:	Koestner, Caroline
LEGAL REPRESENTATIVE:	Townsend and Townsend
NUMBER OF CLAIMS:	17
EXEMPLARY CLAIM:	1
NUMBER OF DRAWINGS:	4 Drawing Figure(s); 2 Drawing Page(s)
LINE COUNT:	667

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

L10 ANSWER 6 OF 6 USPATFULL
TI Suppression of electroosmosis with hydrolytically stable coatings
AB Surfaces of silica-containing materials, such as the inner walls of silica capillaries, used in chromatographic, particularly electrophoretic, separations are coated with an organic polymer layer to reduce or eliminate surface charges. The layer is applied by first converting the silanol groups on the surface to silicon halide groups, then reacting these groups with an organometallic reagent having a terminal ethenyl moiety, preferably vinyl or allyl lithium or a vinyl or allyl magnesium halide, to convert the silicon halide groups to Si--R groups where the R retains the terminal ethenyl moiety, and finally reacting these ethenyl groups newly attached to the surface with a neutral organic monomer in an addition polymerization reaction to form a monomolecular noncrosslinked polymer layer over the surface. The resulting polymer layer is linked to the silica directly through a Si--C bond which is stable over a wide range of pH conditions.

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

ACCESSION NUMBER: 91:103861 USPATFULL
TITLE: Suppression of electroosmosis with hydrolytically stable coatings
INVENTOR(S): Novotny, Milos V., Bloomington, IN, United States
Cobb, Kelly A., Bloomington, IN, United States
Dolnik, Vladislav, Brno, Czechoslovakia
PATENT ASSIGNEE(S): Indiana University Foundation, Bloomington, IN, United States (U.S. corporation)

	NUMBER	KIND	DATE
PATENT INFORMATION:	US 5074982		19911224
APPLICATION INFO.:	US 1990-603589		19901026 (7)

DOCUMENT TYPE: Utility
FILE SEGMENT: Granted
PRIMARY EXAMINER: Niebling, John
ASSISTANT EXAMINER: Koestner, Caroline
LEGAL REPRESENTATIVE: Townsend and Townsend
NUMBER OF CLAIMS: 6
EXEMPLARY CLAIM: 1
NUMBER OF DRAWINGS: 4 Drawing Figure(s); 2 Drawing Page(s)
LINE COUNT: 649
CAS INDEXING IS AVAILABLE FOR THIS PATENT.

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FILE 'MEDLINE, USPATFULL, DGENE, EMBASE, SCISEARCH, WPIDS, BIOSIS, FSTA, JICST-EPLUS' ENTERED AT 11:39:29 ON 19 MAY 2003

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L1       116300 S CASEIN
L2        10593 S ALPHA LACTALBUMIN
L3         2549 S L1 AND L2
L4           84 S L3 AND LOW PH
L5        53889 S ION EXCHANGE CHROMATOGRAPHY
L6        31759 S MAL
L7           56 S L6 AND L2
L8           44 S L2 AND MOLTEN GLOBULE-LIKE STATE
L9          172 S L2 AND A STATE
L10           6 S L4 AND L5

=> s l8 not l9
L11          37 L8 NOT L9

=> s l11 and l2
L12          37 L11 AND L2

=> s l12 and l1
L13           4 L12 AND L1

=> d l13 ti abs ibib tot
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L13 ANSWER 1 OF 4 SCISEARCH COPYRIGHT 2003 THOMSON ISI
TI 'New views' on structure-function relationships in milk proteins
AB The molten globule state has been regarded as a major intermediate in protein folding. It is characterized by native-like secondary structure with a compact molecular size but little specific tertiary structure. **alpha-lactalbumin** under various denaturing conditions has been considered a paradigm of the classical molten globule state. It has been shown that caseins share many of the same properties and may therefore exist naturally in a **molten globule-like state** with defined secondary structure and limited fluctuating tertiary structure, which lead to their propensity for

polymerization. The architectural concepts of tensegrity may be used to describe, in part, the structure of **casein** polymers. (C) 2002 Elsevier Science Ltd. All rights reserved.

ACCESSION NUMBER: 2002:845550 SCISEARCH
THE GENUINE ARTICLE: 601FX
TITLE: 'New views' on structure-function relationships in milk proteins
AUTHOR: Qi P X (Reprint); Brown E M; Farrell H M
CORPORATE SOURCE: USDA, Agr Res Serv, Eastern Reg Res Ctr, 600 E Mermaid Lane, Wyndmoor, PA 19038 USA (Reprint); USDA, Agr Res Serv, Eastern Reg Res Ctr, Wyndmoor, PA 19038 USA
COUNTRY OF AUTHOR: USA
SOURCE: TRENDS IN FOOD SCIENCE & TECHNOLOGY, (SEP 2001) Vol. 12, No. 9, pp. 339-346.
Publisher: ELSEVIER SCIENCE LONDON, 84 THEOBALDS RD, LONDON WC1X 8RR, ENGLAND.
ISSN: 0924-2244.
DOCUMENT TYPE: Article; Journal
LANGUAGE: English
REFERENCE COUNT: 47
ABSTRACT IS AVAILABLE IN THE ALL AND IALL FORMATS

L13 ANSWER 2 OF 4 SCISEARCH COPYRIGHT 2003 THOMSON ISI
TI Molten globule structures in milk proteins: Implications for potential new structure-function relationships
AB Recent advances in the field of protein chemistry have significantly enhanced our understanding of the possible intermediates that may occur during protein folding and unfolding. In particular, studies on **alpha-lactalbumin** have led to the theory that the molten globule state may be a possible intermediate in the folding of many proteins. The molten globule state is characterized by a somewhat compact structure, a higher degree of hydration and side chain flexibility, a significant amount of native secondary structure but little tertiary folds, and the ability to react with chaperones. Purified alpha(s1)-kappa-caseins share many of these same properties; these caseins may thus occur naturally in a **molten globule-like state** with defined, persistent structures. The caseins appear to have defined secondary structures and to proceed to quaternary structures without tertiary folds. This process may be explained, in part, by comparison with the architectural concepts of tensegrity. By taking advantage of this "new view" of protein folding, and applying these concepts to dairy proteins, it may be possible to generate new and useful forms of proteins for the food ingredient market.
ACCESSION NUMBER: 2002:295981 SCISEARCH
THE GENUINE ARTICLE: 536UK
TITLE: Molten globule structures in milk proteins: Implications for potential new structure-function relationships
AUTHOR: Farrell H M (Reprint); Qi P X; Brown E M; Cooke P H; Tunick M H; Wickham E D; Unruh J J
CORPORATE SOURCE: USDA ARS, Eastern Reg Res Ctr, 600 E Mermaid Lane, Wyndmoor, PA 19038 USA (Reprint); USDA ARS, Eastern Reg Res Ctr, Wyndmoor, PA 19038 USA
COUNTRY OF AUTHOR: USA
SOURCE: JOURNAL OF DAIRY SCIENCE, (MAR 2002) Vol. 85, No. 3, pp. 459-471.
Publisher: AMER DAIRY SCIENCE ASSOC, 1111 N DUNLAP AVE, SAVOY, IL 61874 USA.
ISSN: 0022-0302.
DOCUMENT TYPE: Article; Journal
LANGUAGE: English
REFERENCE COUNT: 31
ABSTRACT IS AVAILABLE IN THE ALL AND IALL FORMATS

L13 ANSWER 3 OF 4 BIOSIS COPYRIGHT 2003 BIOLOGICAL ABSTRACTS INC.

TI Molten globule structures in milk proteins: Implications for potential new structure-function relationships.

AB Recent advances in the field of protein chemistry have significantly enhanced our understanding of the possible intermediates that may occur during protein folding and unfolding. In particular, studies on **alpha-lactalbumin** have led to the theory that the molten globule state may be a possible intermediate in the folding of many proteins. The molten globule state is characterized by a somewhat compact structure, a higher degree of hydration and side chain flexibility, a significant amount of native secondary structure but little tertiary folds, and the ability to react with chaperones. Purified alphas1- and kappa-caseins share many of these same properties; these caseins may thus occur naturally in a **molten globule-like state** with defined, persistent structures. The caseins appear to have defined secondary structures and to proceed to quaternary structures without tertiary folds. This process may be explained, in part, by comparison with the architectural concepts of tensegrity. By taking advantage of this "new view" of protein folding, and applying these concepts to dairy proteins, it may be possible to generate new and useful forms of proteins for the food ingredient market.

ACCESSION NUMBER: 2002:435545 BIOSIS
DOCUMENT NUMBER: PREV200200435545
TITLE: Molten globule structures in milk proteins: Implications for potential new structure-function relationships.
AUTHOR(S): Farrell, H. M., Jr. (1); Qi, P. X.; Brown, E. M.; Cooke, P. H.; Tunick, M. H.; Wickham, E. D.; Unruh, J. J.
CORPORATE SOURCE: (1) Eastern Regional Research Center, U.S. Department of Agriculture, Agricultural Research Service, 600 E. Mermaid Lane, Wyndmoor, PA, 19038: hfarrell@arserrc.gov USA
SOURCE: Journal of Dairy Science, (March, 2002) Vol. 85, No. 3, pp. 459-471. http://www.ADSA.org/jds. print.
ISSN: 0022-0302.
DOCUMENT TYPE: Article
LANGUAGE: English

L13 ANSWER 4 OF 4 FSTA COPYRIGHT 2003 IFIS
TI Molten globule structures in milk proteins: implications for potential new structure-function relationships.
AN 2002:P1244 FSTA
AB Studies on .**alpha**.-**lactalbumin** have led to the theory that the molten globule state may be a possible intermediate in the folding of many proteins. This study examined molten globule structure in **casein** using a range of analytical techniques, including circular dichroism measurements, FTIR spectroscopy and EM. Purified .alpha..sub.s.sub.1- and .kappa.-caseins were observed to occur naturally in a **molten globule-like state** with defined, persistent structures. The caseins appeared to have defined secondary structures and to proceed to quaternary structures without tertiary folds. This process was partially explained by comparison with the architectural concepts of tensegrity. It is suggested that taking advantage of this novel concept of protein folding, and applying these concepts to dairy proteins, may open up possibilities for generating new and useful forms of proteins for the food ingredient market.
TITLE: Molten globule structures in milk proteins: implications for potential new structure-function relationships.
AUTHOR: Farrell, H. M., Jr; Qi, P. X.; Brown, E. M.; Cooke, P. H.; Tunick, M. H.; Wickham, E. D.; Unruh, J. J.
CORPORATE SOURCE: E. Reg. Res. Cent., ARS, USDA, 600 E. Mermaid Lane, Wyndmoor, PA 19038, USA. E-mail hfarrell(a)arserrc.gov
SOURCE: Journal of Dairy Science, (2002) 85 (3) 459-471, 31 ref.
ISSN: 0022-0302

DOCUMENT TYPE: Journal
LANGUAGE: English

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(FILE 'HOME' ENTERED AT 11:38:57 ON 19 MAY 2003)

FILE 'MEDLINE, USPATFULL, DGENE, EMBASE, SCISEARCH, WPIDS, BIOSIS, FSTA, JICST-EPLUS' ENTERED AT 11:39:29 ON 19 MAY 2003

L1	116300	S	CASEIN
L2	10593	S	ALPHA LACTALBUMIN
L3	2549	S	L1 AND L2
L4	84	S	L3 AND LOW PH
L5	53889	S	ION EXCHANGE CHROMATOGRAPHY
L6	31759	S	MAL
L7	56	S	L6 AND L2
L8	44	S	L2 AND MOLTEN GLOBULE-LIKE STATE
L9	172	S	L2 AND A STATE
L10	6	S	L4 AND L5
L11	37	S	L8 NOT L9
L12	37	S	L11 AND L2
L13	4	S	L12 AND L1